Application No. 10/694,960

AMENDMENT AFTER FINAL dated June 29, 2009

Reply to Office Action of February 27, 2009 and

Advisory Action of June 15, 2009

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listing, of claims in the

application:

**Listing of Claims**:

1. to 26. (Canceled)

27. (Previously Presented) A process cheese comprising casein and whey protein and

an emulsifier with a ratio of casein to whey protein of from about 50:50 to about 75:25, wherein

the process cheese has a penetrometer firmness of about 10 to about 20 mm and a melting point

of about 105 to about 150°F.

28. (Previously Presented) The process cheese of claim 27, further comprising milkfat

and one or more ingredients selected from whole whey, cheese, and lactic acid.

29. (Previously Presented) The process cheese of claim 27, wherein the ratio of casein

to whey protein in the process cheese is from about 60:40 to about 75:25.

30. (Previously Presented) The process cheese of claim 27, wherein the ratio of casein

to whey protein is from about 60:40 to about 70:30.

31. (Previously Presented) The process cheese of claim 28, wherein the ratio of casein

to whey protein in the process cheese is from about 60:40 to about 75:25.

32. (Previously Presented) The process cheese of claim 28, wherein the ratio of casein

to whey protein is from about 60:40 to about 70:30.

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## 33. (Canceled)

34. (Currently Amended) The process cheese of claim 33, further comprising A process cheese comprising:

a homogenized emulsion of casein and whey protein with a ratio of casein to whey protein from about 1:1 to about 3:1;

wherein the process cheese has a penetrometer firmness of about 10 to about 20 mm and a melting point of about 105 to about 150°F; and

an emulsifier, milkfat, and one or more ingredients selected from whole whey, cheese, and lactic acid.

- 35. (Currently Amended) The process cheese of claim [[33]] <u>34</u>, comprising about 15 to about 35 percent cheese, about 10 to about 20 percent added fat, about 2.75 to about 3.25 percent emulsifier, about 5 to about 20 percent milk protein concentrate, and about 10 to about 20 percent whey protein concentrate.
- 36. (Currently Amended) The process cheese of claim [[33]] <u>34</u>, comprising about 15 to about 25 percent added fat, about 2.75 to about 3.25 percent emulsifier, about 0.5 to about 1.0 percent lactic acid, about 5 to about 20 percent milk protein concentrate, and about 10 to about 20 percent whey protein concentrate.
- 37. (Previously Presented) The process cheese of claim 36, further comprising about 2 to about 10 percent whole whey.

38. to 42. (Canceled)